



M's Luncheon Menu

Starters

A Soup for Spring ~ Sweet Corn and Barley
or
Green Asparagus Spears and sauce hollandaise
finished with pecorino & olive crumbs
or
Seared Chicken Livers
in a mustard cream served on toasted brioche

Mains

Ful Medames ~
An Egyptian dish of broad beans cooked with cumin and lemon
served with a happy egg, warm flat bread and a tomato salad
or
Seared Australian Beef Sirloin
with green beans, creamy mashed potato and horseradish butter
or
Squid Ink Linguine
tossed with squid, tuna, tomato, lemon and a handful of herbs

To Finish

Strawberry and Rhubarb Tart topped with Vanilla ice cream
or
Mango Sorbet served with fresh fruits and honey comb tuille
or
A good piece of cheese with fruit bread and fig paste

Choose any Two Courses from our Luncheon Menu
plus tea or coffee and petit fours
rmb 198 per person

or Three Courses plus tea or coffee and petit fours
rmb 268 per person

10% service charge applies



米氏午餐菜单

前菜

薏仁甜玉米汤

或

芦笋配荷兰汁,芝士及橄榄碎

或

香煎鸡肝配芥末奶油及黄油面包

主食

孜然柠檬蚕豆配水煮蛋,番茄色拉及自制面包

或

香煎澳洲牛西冷配四季豆,奶油土豆泥及辣根黄油

或

墨汁小宽面配小鱿鱼,金枪鱼,番茄及柠檬汁

甜品

草莓大黄挞配香草冰淇淋

或

芒果雪芭配水果丁及糖片

或

芝士配干果面包及无花果果酱

每位198元, 二道菜配茶或咖啡及小甜食

每位268元, 三道菜配茶或咖啡及小甜食

另加收10%服务费